



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 01 July 2022
DAY MONTH YEAR

Requested by: Alejandra Zepeda District Operations Coordinator
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

62

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

633

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="0"/>	<input type="text" value="914"/>
<i>ICE Detainees:</i>	<input type="text" value="62"/>	<input type="text" value="1152"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="8"/>	<input type="text" value="244"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information was made on June 29, 2022. Electronic files were received on June 29, 2022. The population counts are current as of 6/29/22.

Kitchen Documents:

Opening/Closing checklists and Menu were provided. See attached documents.

Medical:

Johnny Choate, Facility Administrator, provided the following update on medical staffing:

1 Health Service Administrator

1 Medical Doctor

2 Physicians Assistants (PA's)

2 Dentists

1 Dental Assistant

3 Medical Records Clerks

7 RN's

7 LPN's

2 Psychologists

1 LCSW

1 X-Ray Tech.

4 Tele-Psychiatrists

Staffing information is current as of 6/28/22

No staffing change from previous week.

Temperature Checks:

Logs provided, see attached documents.

Law Library:

Logs are not attached to protect personal identifying information of detainees. Usage of the law library ranged from one (1) person to eighteen (18) people at each provided opportunity. Dorms which did not use the library were either empty, new intake, on restriction, or detainees refused use, per provided logs. Logs are current as of 6/24/22.

COVID-19 Updates:

Per the facility, there were zero new cases amongst the ICE staff and eight (8) new cases amongst GEO staff. They reported sixty-two (62) new positive cases among ICE detainees and zero new cases among other GEO detainees. Official COVID-19 statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 6/29/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 6/30/22.

The ICE/GEO Detention Center in Aurora is operating under level "red" for COVID-19 as of 7/1/22.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

Green facilities do not need to test detainees prior to transfer/release -- yellow or red must

- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival to an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)

- They also isolate those who are symptomatic for 10 days with improvement of symptoms and no fever
- Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above described process but also quarantine detainees who test negative for 10 days post-test date.

**GEO Aurora ICE
3130 N. Oakland St**

6/28/2022
7:13:46 AM BCU

**Temperature
°F**

A-1	71.21
A-2	71.60
A-3	70.11
A-4	70.90
B-1	71.71
B-2	70.61
B-3	70.11
B-4	71.21
C-1	70.81
C-2	70.51
C-3	71.91
C-4	73.01
E-1	70.81
E-2	71.91
D-1	70.90
ISOLATION	70.61
PATIENT ROOM	71.91
INTAKE/RECEIVING	69.71
Tank Temp S-12	0.00
Present Value	
BOILER-3	133.13
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	169.07
Universal Input[13]	



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

²⁸
Date: Monday, June 27, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
6-28	South-A	72.5	104.1		
	South-B	73.2	104.1		
	South-C	73.0	occupied		
	South-D	74.5	104.1		
	South-E	73.3	occupied		
	South-F	unoccupied			
	South-G	73.1	103.1		
	South-L	71.4	104.1		
	South-M	73.0	104.1		
	South-N	72.6	104.1		
	South-X	73.1	104.2		
	South-Y	72.7	104.2		
	South-Z	72.7	occupied		
	South SMU	unoccupied			
	South SMU Shower 3				N/A
	MED ISO- Room 1	71.7	104.1	N/A	N/A
	MED ISO- Room 2	71.6	104.1	N/A	N/A
	MED ISO- Room 3	71.7	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hanson

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, June 28th, 2022
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
6-28-22	A-1	71.2	104.1						
	A-2	71.6	104.1						
	A-3	70.1	104.2						
	A-4	70.9	104.1						
	B-1	71.7	104.3						
	B-2	70.6	104.1						
	B-3	70.1	104.3						
	B-4	71.2	104.2						
	C-1	70.8	104.4						
	C-2	70.5	104.3						
	C-3	71.9	104.4						
	C-4	73.0	104.3						
	D-1	70.9	104.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	70.8	104.1				N/A	N/A	N/A
	E-2	71.9	104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hansen

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log								
Name: _____					Date: _____			
ROOM	542	540	538	536	534	523	522	Tub Room
Air:	71.9	71.8	71.9	71.9	71.7	71.9	71.8	71.8
Water:	104.4	104.4	104.4	104.4	104.4	104.3	104.4	104.4
Temperature Taken with a Fluke Mod 52 Digital Thermometer								

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding, photographing or copying of these menus are strictly prohibited.

MENU DATE: _____

CYCLE 1 WEEK-AT-A-GLANCE

	BREAKFAST	LUNCH	DINNER
MONDAY <div style="font-size: 2em; margin-left: -100px;">6/20</div>	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Sugar Coffee Milk 2 %	Chicken Leg Quarter Alternate - Salisbury Steak Whipped Potatoes w/ Gravy Peas and Carrots Pinto Beans Fruit Cobbler Dinner Roll Margarine Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY <div style="font-size: 2em; margin-left: -100px;">6/21</div>	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Turkey Stir-Fry Alternate - Hamburger Patty Mixed Vegetables Rice Tossed Salad / Salad Dressing Dinner Roll Margarine Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY <div style="font-size: 2em; margin-left: -100px;">6/22</div>	Farina Coffee Cake Breakfast Sausage Fruit Margarine Sugar Coffee Milk 2 %	Beef and Bean Burrito Alternate - Taco Meat Spanish Rice Hominy Salsa Cheese Tortilla Tossed Salad / Dressing Fortified Sugar Free Tea	Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY <div style="font-size: 2em; margin-left: -100px;">6/23</div>	Cream of Rice Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fajita Meat Alternate - Chicken Nuggets Grilled Onions & Bell Pepper Spanish Rice Refried Beans Salsa Tortilla Garden Salad / Dressing White Cake / Iced Fortified Sugar Free Tea	Chicken Patty Green Beans Corn Potatoes Roll Margarine Fortified Sugar Free Beverage
FRIDAY <div style="font-size: 2em; margin-left: -100px;">6/24</div>	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Alternate - Cheese Quesadilla Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY <div style="font-size: 2em; margin-left: -100px;">6/25</div>	Dry Cereal Fried Eggs Bread / Margarine Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Alternate - Chicken Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage
SUNDAY <div style="font-size: 2em; margin-left: -100px;">6/26</div>	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Alternate - Grilled Cheese Sandwich Potato Salad Coleslaw Lettuce / Onion Bread Salad Dressing Mustard Fortified Sugar Free Tea	Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



Corporate Manager Food Service Menu Systems/Dietitian

FOOD SERVICE

UNIT: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 6/20/22 Cycle 1. Monday Time: 0330 AM Time: 015 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		/								
Kitchen is in good general appearance			X		/								
All kitchen equipment operational & clean			X		/								
All tools and sharps inventoried			X		/								
All areas secure, lights out, exits locked					/								
PRODUCTION SHEET	Menu Items	cereal	Scr eggs	Dice pota	Tort	sugar	coffe e	milk	bread	salsa	fruit		
Breakfast	Temperatures	RT	168	170	RT	RT	RT	36	RT	RT	RT		
	Menu Items	Ck Leg	Gravy	Whip Pota	Pinto Bean	Peas Carrot	Cobbler	Roll	Marg	Tea	PB	fruit	
Lunch	Temperatures	183	187	181	198	173	RT	RT	38	RT	RT	RT	
	Menu Items	Fideo Meat Sauce	Green beans	Salad	Dress-ing	Garlic Bread	Fruit	Drink	Diet dressin g	cheese			
Dinner	Temperatures	182.0	196.0	40	RT	RT	40	RT	RT	40			
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		180		—			
and chemical agent used in Final Rinse		Lunch				155		183		—			
		Dinner				156		185		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				121		121		200ppm			
		Lunch				121		121		200ppm			
		Dinner				115		120		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F			
Record temperatures, Freezer and Walk-ins		AM				-11.6		36.8		39.1			
Record temperatures, Freezer and Walk-ins		PM				-14.4		36.6		39.0			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				75		75					
Hot- Water Temps in sink		AM		PM									
		123		120									


Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

6/20/22
6/21/22
DATE


Signature, Cook Supervisor (PM)



Secure Services™

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle ↓ Date: 6-21-22

TUESDAY

Time: 0400 AM Time: 1820 PM

Shift Checklist		AM		PM		Comments						
		No	Yes	No	Yes							
All areas secure, no evidence of theft			X									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓							
Kitchen is in good general appearance			X		✓							
All kitchen equipment operational & clean		X		X		Long Steam table not working						
All tools and sharps inventoried			X		✓							
All areas secure, lights out, exits locked					✓							
PRODUCTION SHEET	Menu Items	cereal	fren toast	syrup	bran flks	bkfst saus	marg	sugar	coffe e	milk	PB	fruit
Breakfast	Temperatures	RT	176	RT	RT	188	40	RT	RT	40	RT	RT
	Menu Items	Stir-fry	mix veg	rice	dressing	salad	roll	marg	beans	tea	fruit	ckn
Lunch	Temperatures	186	193	182	RT	40	RT	40	198	RT	RT	186
	Menu Items	T-ham	mac chees	beans	cabb	corn bread	marg	brownie	drink	fruit		
Dinner	Temperatures	183.2	183.2	179.8	175.9	RT	40	RT	RT	RT		
DISH MACHINE		Temperature				Wash 150+	Rinse 180+	If Needed				
Temperature according to manufacturer's specifications		Breakfast				156	181	—				
and chemical agent used in Final Rinse		Lunch				158	182	—				
		Dinner				155	185	—				
POT and PAN SINK		Temperature				Wash 110 F	Rinse 110 F	Sanitizer-200ppm				
Final Rinse Temps determined by chemical agent used		Breakfast				118	121	200ppm				
		Lunch				123	124	200ppm				
		Dinner				120	122	200ppm				
FREEZER and WALK-IN		Temperature				Freezer 0 or below	Walk-in 35-40 F	Walk-in 35 - 40 F				
Record temperatures, Freezer and Walk-ins		AM				-10.3	37.6	38.1				
Record temperatures, Freezer and Walk-ins		PM				18.1	37.6	39.1				
DRY		Temperature 45-80				Spice Room	Store Rm					
STORAGE												
Record temperatures Dry Storage Areas		AM				67	69					
Record temperatures, Dry Storage Areas		PM				69	69					
Hot- Water Temps in sink		AM		PM								
		120		112								

B. Vazquez
Signature, Cook Supervisor (AM)

6-21-22

Reyad 6/21/2022
Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 6-22-22 WEDNESDAYTime: 0400 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		X								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean		X		X		Large steam table not working							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
PRODUCTION SHEET	Menu Items	farina	brk saus	coffe cake	fruit	marg	sugar	coffe e	milk	eggs	brea d		
Breakfast	Temperatures	185	175	RT	RT	40	RT	RT	40	165	RT	-	
	Menu Items	Burrito	span rice	hom-iny	salsa	chees e	salad	gress-ing	corn bread	mar g	tea	gr tk	
Lunch	Temperatures	189	178	194	RT	37	40	RT	RT	40	RT		
	Menu Items	Polish sausag	refri beans	grill pota		salsa	tort-illa	peac hes	drink	chee se	fruit	bur ger	
Dinner	Temperatures	179	182	185		RT	RT	RT	RT	40	RT	158	
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed					
Temperature according to manufacturer's specifications		Breakfast		153		182		—					
and chemical agent used in Final Rinse		Lunch		156		184		—					
		Dinner		161		175		—					
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm					
Final Rinse Temps determined by chemical agent used		Breakfast		118		120		200ppm					
		Lunch		123		124		200ppm					
		Dinner		119		121		200 ppm					
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F					
Record temperatures, Freezer and Walk-ins		AM		-1.2		36.7		38.3					
Record temperatures, Freezer and Walk-ins		PM		-4.9		36.9		39.8					
DRY		Temperature 45-80		Spice Room		Store Rm							
STORAGE		Temperature 45-80		Spice Room		Store Rm							
Record temperatures Dry Storage Areas		AM		65		68							
Record temperatures, Dry Storage Areas		PM		68		68							
Hot- Water Temps in sink		AM		PM									
		120		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Cycle 1 Date: 06-23-22 **THURSDAY** Time: 0400 AM Time: 1845 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		Y								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y								
Kitchen is in good general appearance			X		Y								
All kitchen equipment operational & clean		X		Y		Large steam table not working							
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked					Y								
PRODUCTION SHEET	Menu Items	cream rice	pan cake	T-ham	—	syrup	marg	sugar	coffe e	milk	Bran flks	frt	
Breakfast	Temperatures	201	171	172	—	RT	40	RT	RT	40	RT	RT	
	Menu Items	fajitas	grill onion	grill pepp	refri bean	span rice	salsa	salad	dress -ing	tort illa	drin k	tea	
Lunch	Temperatures	197	197	197	176	184	RT	40	RT	RT	RT	RT	
	Menu Items	Ckn patty	grn beans	corn		potat o	marg	roll	drink	grll ches	ckn	frt	
Dinner	Temperatures	170	168	171		176	38	RT	RT	38		RT	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast				156		180		—			
		Lunch				158		184		—			
		Dinner				165		185		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				114		120		200ppm			
		Lunch				123		123		200ppm			
		Dinner				121		123		200ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-10		37.4		37.6			
Record temperatures, Freezer and Walk-ins		PM				-9		38.1		39.5			
DRY STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				66		68					
Record temperatures, Dry Storage Areas		PM				65		63					
Hot- Water Temps in sink		AM		PM									
		170		111									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1

Date: 06-24-22

FRIDAY

Time: 0406 AM Time: 830 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X		Y								
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		Y								
Kitchen is in good general appearance		X		Y		warmers dirty out and in Large steam table not working if determines FS							
All kitchen equipment operational & clean		X			Y								
All tools and sharps inventoried			X		Y								
All areas secure, lights out, exits locked					Y								
PRODUCTION SHEET	Menu Items	oat meal	scrm egg	gravy	diet jelly	bread	bis-cuit	marg r	coffe e	suga r	milk	frt	
Breakfast	Temperatures	199	197	174	RT	RT	RT	40	RT	RT	40	RT	
	Menu Items	Taco meat	Pinto beans	corn	lett	shrd chees	salsa	tort -illas	grill chees	tea	grd turk	frt	
Lunch	Temperatures	178	194	192	40	40	RT	RT	173	RT	173	RT	
	Menu Items	tuna salad	pota wedg	lett	mix veg	dress -ing	bread	ket -chup	drink	cake	egg sald	frt	
Dinner	Temperatures	38	170	38	170	RT	RT	RT	RT	RT	38	170	
DISH MACHINE		Temperature				Wash 150+		Rinse 180+		If Needed			
Temperature according to manufacturer's specifications		Breakfast				153		180		—			
and chemical agent used in Final Rinse		Lunch				156		183		—			
		Dinner				163		185		—			
POT and PAN SINK		Temperature				Wash 110 F		Rinse 110 F		Sanitizer-200ppm			
Final Rinse Temps determined by chemical agent used		Breakfast				120		123		200 ppm			
		Lunch				124		126		200 ppm			
		Dinner				121		125		200 ppm			
FREEZER and WALK-IN		Temperature				Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F			
Record temperatures, Freezer and Walk-ins		AM				-04.1		37.6		38.1			
Record temperatures, Freezer and Walk-ins		PM				-1.10		36.4		38.8			
DRY		Temperature 45-80				Spice Room		Store Rm					
STORAGE		Temperature 45-80				Spice Room		Store Rm					
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
Hot- Water Temps in sink		AM		PM									
		120		111									

Signature, Cook Supervisor (AM)

6.24.22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



Secure Services™

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 6/25/22 SATURDAY Time: 4 AM Time: 8:10 PM

Shift Checklist

	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X	X		① Hot Cart Not Working
All areas secure, lights out, exits locked				X	

PRODUCTION SHEET

Menu Items

		cereal	fried eggs	bread	jelly	fruit	marg	sugar	coffee	milk	T-ham	
Breakfast	Temperatures	RT	37	RT	RT	RT	38	RT	RT	36	—	
	Menu Items	ckn salad	veg beans	corn salad	salsa	lett	bread	cake	tea	cheese	chicken	fruit
Lunch	Temperatures	36	184	37	RT	38	RT	RT	RT	39	36	RT
	Menu Items	salis steak	greens	gravy	rice	corn bread	salad	dress-ing	drink	marg	burger	fruit
Dinner	Temperatures	1800	1757	1790	1888	RT	40	RT	RT	40	1750	RT

DISH MACHINE

Temperature according to manufacturer's specifications and chemical agent used in Final Rinse

Temperature

Wash 150+

Rinse 180+

If Needed

Breakfast

156

182

—

Lunch

156

181

—

Dinner

155

186

—

POT and PAN SINK

Final Rinse Temps determined by chemical agent used

Temperature

Wash 110 F

Rinse 110 F

Sanitizer-200ppm

Breakfast

114

113

200

Lunch

114

114

200ppm

Dinner

112

115

200ppm

FREEZER and WALK-IN

Temperature

Freezer 0 or below

Walk-in 35-40 F

Walk-in 35-40 F

Record temperatures, Freezer and Walk-ins

AM

-13.7

37.8

38.2

Record temperatures, Freezer and Walk-ins

PM

-8.5

34.3

38.1

DRY

Temperature 45-80

Spice Room

Store Rm

STORAGE

Record temperatures Dry Storage Areas

AM

65

65

Record temperatures, Dry Storage Areas

PM

69

69

Hot- Water Temps in sink

AM

117

PM

112

Signature, Cook Supervisor (AM)

6.25.22

Reyesd 6/25/22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

6/27/22

DATE

NF-6-2-20

FOOD SERVICE: AURORA KITCHEN OPENING and CLOSING CHECKLIST

Cycle 1 Date: 6/26/22 SUNDAY Time: 3 AM Time: 1200 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		✓										
Kitchen is in good general appearance			X		✓										
All kitchen equipment operational & clean			X		✓										
All tools and sharps inventoried			X		✓										
All areas secure, lights out, exits locked			X		✓										
PRODUCTION SHEET	Menu Items	eat - meat	scrm eggs	gravy	Dic pota	bis-cuit	marg	sugar	coffee	milk	PB	chee se			
Breakfast	Temperatures	N/A	194	197	190	37	37	N/A	N/A	37	N/A	37			
	Menu Items	T- Ham	potato salad	cole slaw	lett	mus tard	onion	dres-sing	bread	fruit	tea	grn bean			
Lunch	Temperatures	37	35	37	37	N/A	38	RT	RT	37	N/A	100			
	Menu Items	panko	refri beans	span rice	lett	salsa	dress-ing	chees e	drink	cake	broc col	Tort illa			
Dinner	Temperatures	200.1	198.1	180.1	40	RT	RT	40	RT	RT	170.1	RT			
DISH MACHINE		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse		Breakfast		153		167									
		Lunch		154		188									
		Dinner		156		180									
POT and PAN SINK		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used.		Breakfast		115		118		200ppm							
		Lunch		116		116		200ppm							
		Dinner		112		115		200ppm							
FREEZER and WALK-IN		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35 - 40 F							
Record temperatures, Freezer and Walk-ins		AM		-4		38.1		36-							
Record temperatures, Freezer and Walk-ins		PM		-14.8		36.9		38.4							
DRY		Temperature 45-80		Spice Room		Store Rm									
STORAGE		Temperature 45-80		Spice Room		Store Rm									
Record temperatures Dry Storage Areas		AM		72		72									
Record temperatures, Dry Storage Areas		PM		79		79									
Hot- Water Temps in sink		AM		PM											
		117		112											

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

DATE

6/27/22

Reyad 6/23/2022
Signature, Cook Supervisor (PM)